

Jillicious
FOODS & EVENTS

WEDDINGS



HELLO@JILLCIOUSFOODS.COM
718 744 8076

JILLCIOUSFOODS.COM
@JILLCIOUSFOODS



INTRODUCTION

Jillicious Foods is an all-in-one catering and event company dedicated to creating inspired, authentic wedding experiences. For us, every client represents a unique opportunity to tell a new and delicious story.

We work in a variety of cuisines, accommodate all diets, and are proud to partner with local farms and purveyors throughout the Hudson Valley and New York City.

Before starting Jillicious I attended New York Restaurant School and then worked with some of the more notable names in NYC catering, including Abigail Kirsch and Glorious Foods. After becoming involved in the local food movement, I moved to the Hudson Valley, where I continued learning from acclaimed chefs and developing my own unique style.

Now back in the City, I bring my passion for local, seasonal and sustainable ingredients to all our weddings — and always hand pick all the ingredients.

We're guided by our commitment to using only the finest, freshest sustainably grown and raised products we can find, sourcing locally whenever possible, and following practices that protect our planet.

And we never use the same menu twice.

– Jill Freiberg, Owner & Chef



HOW IT WORKS: FROM CONCEPT TO COMMITMENT



Hear Your Story

We start by learning everything we need to know about you.



Craft Your Proposal

Then you decide your service style, and we create the custom menu and proposal for your event.

HOW IT WORKS: FROM CONCEPT TO COMMITMENT



Set Up Your Tasting

Next we plan a tasting, so you can sample a variety of dishes, and we can take in your feedback.



Book Your Event

Finally, if you like the fit, we start planning your event.



WE TELL YOUR STORY WITH FOOD

Each and every wedding we cater is as unique as the couple joining together. Our mission is to tell your story with food.

We start by learning everything there is to know about you. Then we take what you've shared with us and create your personalized menu using the finest local, seasonal ingredients that tell your story with food.

As a full-service catering and event planning company, we'll also bring your larger wedding vision to fruition, whether we're working with your wedding planner or planning, designing and coordinating it all.

"Chef Jill is the best caterer we could have asked for to make our wedding day special! From our first call she wanted to create a menu that reflected both of our favorite foods and food that we grew up with. Planning sessions felt like eating and enjoying food with family. In the chaos of the wedding day, Jill and her staff made sure we were getting to eat all the food we had picked out. The food was delicious and beautiful! 10/10"

- Felicia Lum, bride, married September 2019

Following are our most popular wedding services; we are happy to mix and match, or discuss options you may not see here. We never use the same menu twice, and always custom craft everything.





OUR WEDDING SERVICES



FOOD

Hors d'oeuvres	selection of five	starts \$35 per person
Small plates	selection of three	starts \$25 per person
Stations	creative seasonal and world food stations	starts \$15 per person
Progressive Cocktail		starts \$90 per person
Plated		starts \$85 per person
Family		starts \$85 per person
Buffet		starts \$75 per person
Passed Dessert Bites	selection of two	starts \$12 per person
S'mores Station		\$10 per person
Fair Trade, Organic Coffee + Tea Station		\$7 per person

OUR WEDDING SERVICES



BYOB BARTENDING

You supply the booze; we'll bring talented, experienced bartenders and all the mixers, soft drinks, juices, garnishes, and ice. Plus, we'll work with you to design your full bar menu, craft your specialty cocktails, and determine how much beer, wine, liquor and bubbly you'll need.

Non-Alcoholic Bar Package

\$15/person



OUR WEDDING SERVICES



RENTALS

\$35-\$75/person

This estimate is based on the average cost for basic tables, chairs, linens, tableware, barware, and kitchen equipment. Actual costs will vary significantly, depending on guest count, menu, style of event, timeline, and venue. We are happy to help coordinate and select rental items to fit your needs. Rentals will be billed directly to you by the rental company.





OUR WEDDING SERVICES



STAFFING

Our highly trained, skilled and courteous staff is committed to ensuring you and your guests leave feeling not only satiated but personally attended to – and raving about the food, and the service.

Following are average costs per staff person; final count depends on number of guests, menu, service style, timeline and venue.

Head Chef	\$75/hour
Cooks	\$50/hour
Captains	\$65/hour
Waiters	\$45/hour
Bartenders	\$50/hour
Bussers	\$40/hour
Day-Of Coordinator	\$1,500 - \$3,500

All staff must be booked for five hours minimum. For events outside NYC, hours are increased to cover travel time. Gratuity not included in your bill, but always appreciated (suggested 20% on total labor cost).

SAMPLE MENU | FALL PLATED DINNER

Welcome Beverage

Strawberry basil lemonade

Bar Snacks

Spiced, smoked & roasted popcorn

Rosemary roasted nuts

Grazing Table

A selection of farmstead cheeses

Housemade smoked ricotta & marinated olives

Local breads, flat breads & rice crackers

Local seasonal pickled vegetables

Watermelon & sheep's milk feta salad with balsamic

Passed Hors-d'oeuvres

Mini Maine lobster rolls

Pork belly tacos with mole & pickled red onions

Mushroom toasts with crispy shallots and port glaze

Grilled Peach & tomato crostini

Dinner

Salad Course

Local baby greens with watermelon radishes, spiced
toasted sunflower seeds & lemon ginger vinaigrette

Entrée Course (choice of)

Roasted Arctic char with preserved lemon, caper, olive
& pepper chutney, Israeli couscous & haricot vert

Grilled flank steak with chimichurri, crispy Brussels
sprouts & roast garlic & herb Israeli couscous

Tagliatelle with local wild mushrooms, broccoli rabe,
heirloom tomatoes, fried garlic & olive oil

After Dinner

Organic fair trade coffee & assortment of teas

Wedding cake



SAMPLE MENU | SUMMER PROGRESSIVE COCKTAIL PARTY



Welcome Beverage

Strawberry basil lemonade

Bar Snacks

Spiced, smoked & roasted popcorn

Grazing Table

Local & imported cheeses & charcuterie

Housemade mozzarella & smoked ricotta

Marinated mushrooms, olives & artichoke hearts

Local jams, roasted seasoned nuts, fresh & dry fruit

Italian breads & flat breads

Passed Hors-d'oeuvres

Mini NYC pretzels with mustard dip

Pastrami eggrolls

Mini shepherd's pie cups

Mushroom toasts with crispy shallots



Passed Small Plates

Kale Caesar salad with aged parma & brioche crotons

New England clam bake with India pale ale-steamed clams, shrimp, mussels, corn & tiny new potatoes

Grilled flank steak with whiskey sauce & blue cheese crumble

Southern American Station

Jalapeno corn bread

Buttermilk veggie slaw

Local corn with basil butter

Braised collard greens

Three cheese mac & cheese cups

Southern fried chicken sliders on a cheddar biscuit

Texas style slow cooked baby back ribs

After Dinner

Organic fair trade coffee & assortment of teas





REVIEWS

Jill catered my Brooklyn wedding in May 2022 and it was a dream to work with her and her team from start to finish. We decided early-on that we wanted to utilize Jill's event planning capacities in addition to catering - best decision we made. Jill knows the ins and outs of wedding planning, and had tips, vendor recommendations, and questions for us at every step of planning. We felt so supported in what otherwise could have been a very overwhelming process. My partner and I have very different dietary preferences, and Jill worked with us to create a menu that accommodated both of our favorite foods and perfectly represented us as a couple. I'm vegan, so our buffet menu featured about 50% delicious vegan options - the kind where no guest would miss the meat at all. She also created a gorgeous grazing table during cocktail hour. Jill provided a day-of coordinator for the wedding, Ally, who was also incredible to work with. She was organized, thoughtful, and ensured the day ran smoothly and perfectly to plan. Every member of Jill's team exhibited a high degree of professionalism and warmth. I am forever grateful to her for helping to create the most incredible day of mine and my new husband's life, and couldn't recommend her highly enough to anyone looking to hire her. -Jessie, married 2022

We had experienced Jill's food and service at several events in the past and had always been so impressed with her creativity and the beautiful grazing table and dessert displays, so it was a no brainer to have Jillicious as part of our big day. Jillicious was part of our day-of catering team, and provided our servers (as industry folks, we had a bit of a mix-and-match set up), and we were not disappointed! Service was professional, friendly, efficient, and exceptionally clean. For the portions of the meal Jillicious handled, our dietary preferences were perfectly accommodated, too. – Sid Orlando, married 2020

Jillicious

FOODS & EVENTS



HELLO@JILLICIOUSFOODS.COM
718 744 8076

JILLICIOUSFOODS.COM
@JILLICIOUSFOODS